

PCG486WD

48-INCH GAS RANGETOP WITH GRIDDLE

PROFESSIONAL SERIES, PORCELAIN COOKTOP SURFACE



FEATURES & BENEFITS

- ★ Patented Pedestal Star® Burner with QuickClean Base® designed for easy surface cleaning and superior heat spread for any size pan
- ★ Precision simmering capabilities as low as 100°F (375 BTU) with 2 ExtraLow® Simmer burners
- ★ LED Downlighting—hidden discreetly above the control panel provides functional and stylish illumination
 - Superior griddle results—6 pass, 1,630 Watt thermostatically controlled griddle
 - Non-stick, rust-proof cast-aluminum griddle, removable for easy cleanup

GENERAL PROPERTIES

Controls	Metal Knobs
Sealed Burners	Yes
Grate Material	Cast Iron

BURNER PERFORMANCE

Total Number of Cooktop Burners	6 + Griddle
Power of Front Left Burner (NG)	18,000 and XLO (NG)
Power of Back Left Burner (NG)	15,000 and XLO (NG)
Power of Back Center Burner (NG)	15,000 (NG)
Power of Front Center Burner (NG)	18,000 (NG)
Power of Center 12" Electric Griddle (W)	1,630 W
Power of Center 12" Electric Grill (W)	N/A
Power of Back Right Burner (NG)	15,000 (NG)
Power of Front Right Burner (NG)	18,000 (NG)

TECHNICAL DETAILS

Circuit Breaker (A)	20 A
Volts (V)	120 V
Frequency (Hz)	60 Hz
Plug Type / Receptacle	120V-3 Prong NEMA 5-20
Power Cord Length (in)	65"
Energy Source	Gas
Gas Type	Natural Gas 6" Water Column (14.9 mb) Min. (USA)
Alternative Gas Type	LP 11" Water Column (27.4 mb) Min. (USA)
Convertible To LP (Kit Required)	Yes

DIMENSIONS & WEIGHT

Overall Appliance Dimensions (HxWxD) (in)	8 1/8" x 47 15/16" x 25 13/16"
Required Cutout Size (HxWxD) (in)	7 11/16" x 46 1/4" x 22 13/16"
Minimum Distance From Rear Wall (in)	6" Min. to Combustible Surface
Net Weight (lbs)	182 lbs

WARRANTY

Limited Warranty, Entire Appliance, Parts and Labor	2 Year
---	--------

PCG486WD

48-INCH GAS RANGETOP WITH GRIDDLE

PROFESSIONAL SERIES, PORCELAIN COOKTOP SURFACE

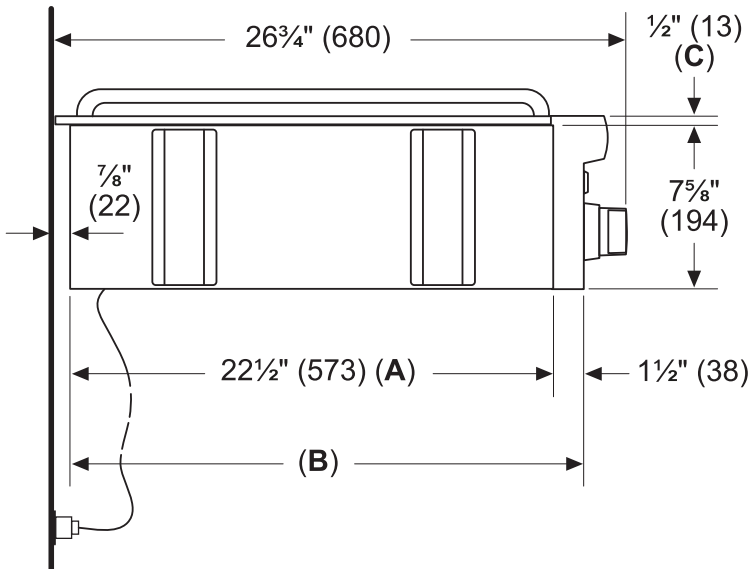


ACCESSORIES (OPTIONAL)

- | | | | | | |
|---|--|---|---|---|--|
|  | PA12GRILLW
12" Grill Plate |  | PA12GRILFW
12" Grill Plate with Fusion Coating |  | PAGRIDLFW
12" Pro Griddle Plate with Fusion Coating |
|  | PAGRIDDLE
Griddle Sits on Top of Grates Over 2 Star Burners |  | PA12LCVRW
12" Pro Grill Cover |  | PA12CHPBLK
12" Cutting Board |
|  | PWOKRINGHC
Wok Ring |  | PA48WLBC
10" Low Backguard |  | PAKNOBLUWR
Metallic Blue Knob Kit |
|  | PALPKITHW
LP Conversion Kit, Pro Rangetops (4 & 6 Burners) | | | | |

48" RANGETOP SIDE VIEW

measurements in inches (mm)



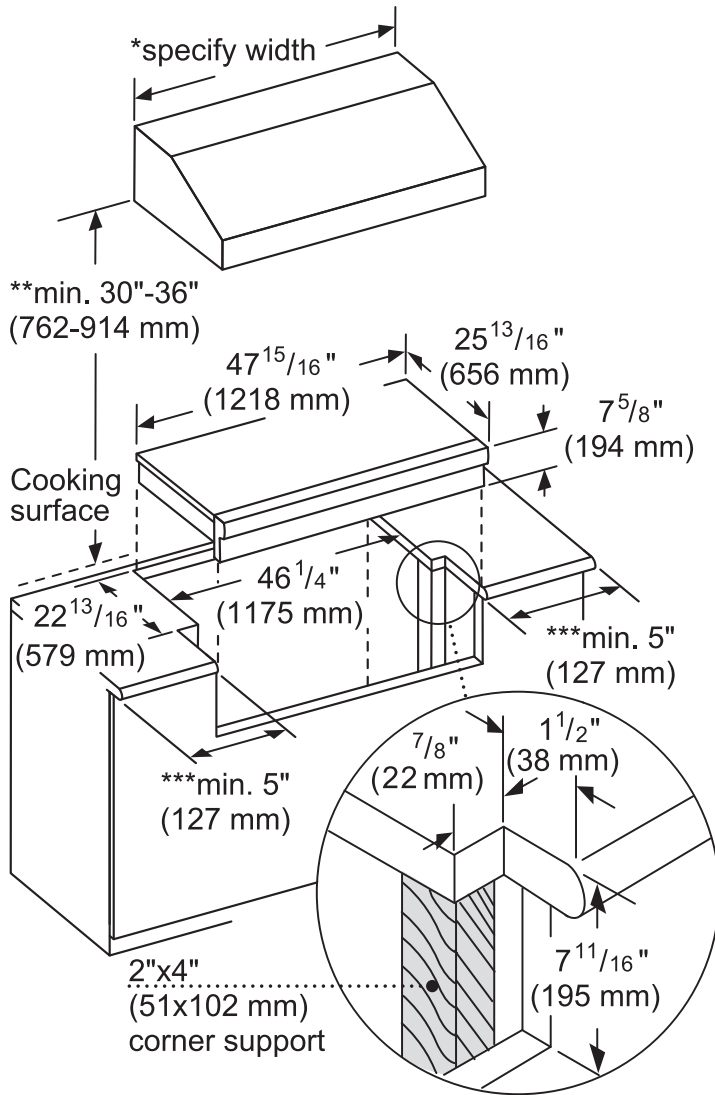
- A:** Cabinet face for installation with projecting control panel.
- B:** Cabinet face for installation with flush control panel.
- C:** Side flange

PCG486WD
48-INCH GAS RANGETOP WITH GRIDDLE
 PROFESSIONAL SERIES, PORCELAIN COOKTOP SURFACE



48-INCH RANGETOP CUTOUT DIMENSIONS

* Minimum recommended hood width equals that of the range or cooktop.



** 36" minimum clearance from cooking surface to combustible surfaces.

*** 5" minimum clearance from cooking surface to combustible side wall.

Note: Most hoods contain combustible components that must be considered when planning the installation.

measurements in inches (mm)

PCG486WD

48-INCH GAS RANGETOP WITH GRIDDLE

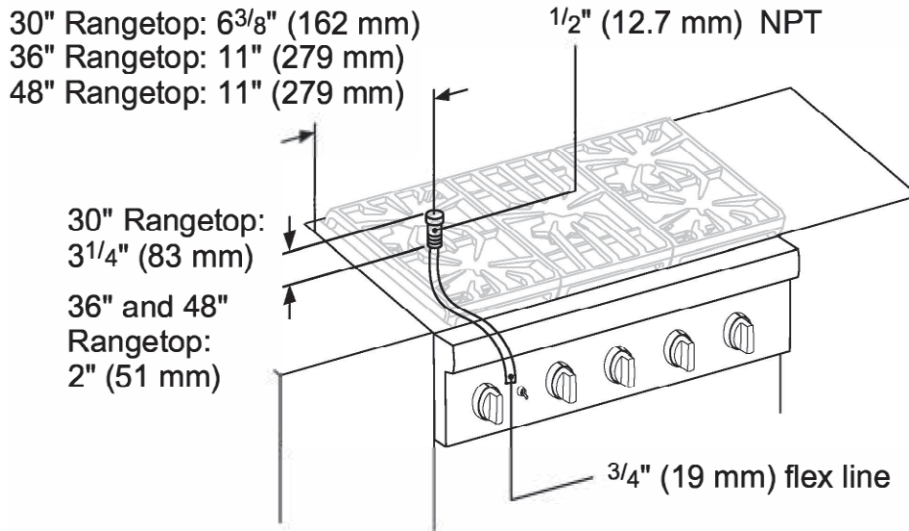
PROFESSIONAL SERIES, PORCELAIN COOKTOP SURFACE



48-INCH RANGETOP GAS LOCATION

The gas and electrical supply must be located in an area that is accessible without requiring removal of the rangetop. The appliance electrical power cord and gas pipe connection are located on the left rear underside of the rangetop.

The junction box must be located within 3 feet (~900 mm) of the rangetop connection.



A manual valve must be installed to the appliance, in an accessible location from the front, for the purpose of shutting off the gas supply.

measurements in inches (mm)

NATURAL GAS REQUIREMENTS:

Inlet Connection: 1/2" NPT (min. 3/4" dia. flex line)
 Supply Pressure: 6" min. to 14" max. water column (14.9 mb to 34.9 mb)
 Manifold Pressure: 5" water column (12.5 mb)

PROPANE GAS REQUIREMENTS:

Inlet Connection: 1/2" NPT (min. 3/4" dia. flex line)
 Supply Pressure: 11" min. to 14" max. water column (27.4 mb to 34.9 mb)
 Manifold Pressure: 10" water column (24.9 mb)

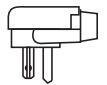
ELECTRICAL SUPPLY

IMPORTANT: The cord supplied with gas rangetops having an electric griddle or grill requires a NEMA 5-20 receptacle as shown here. Local codes may require a different wiring method.

NEMA 5-20 RECEPTACLE



PLUG



WARNING: This appliance is equipped with a three-prong grounding plug for protection against shock hazard and should be plugged directly into a properly grounded receptacle. DO NOT cut or remove the grounding prong from this plug. DO NOT ALTER THIS PLUG.

PCG486WD

48-INCH GAS RANGETOP WITH GRIDDLE

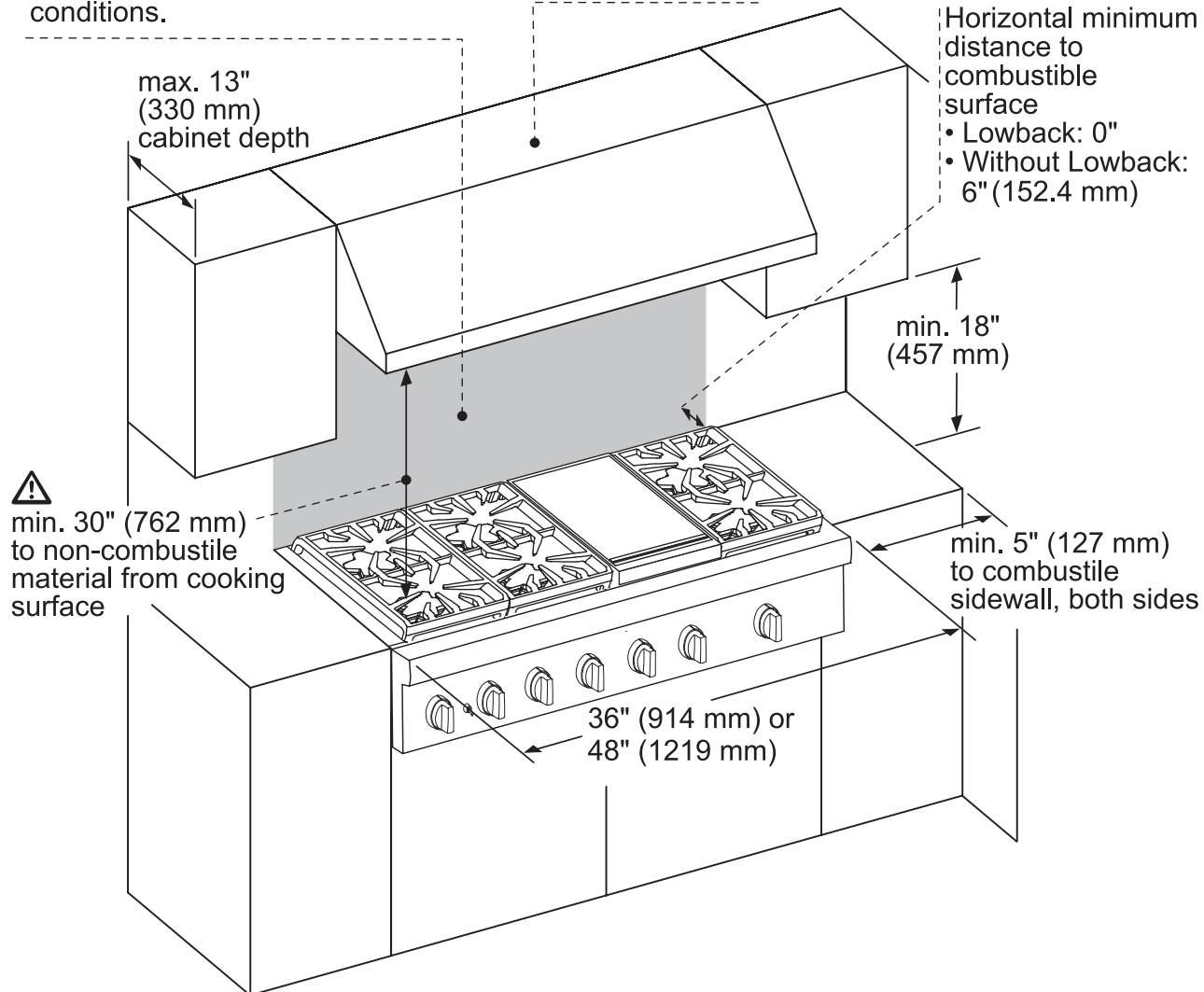
PROFESSIONAL SERIES, PORCELAIN COOKTOP SURFACE



48-INCH RANGETOP CLEARANCES

The shaded area behind the rangetop indicates an opportunity to discolor the back wall under certain cooking conditions.

See the Ventilation Planning Guide for recommended hood options



⚠ As defined in the "National Fuel Gas Code" (ANSI Z223.1, Current Edition). Clearances from non-combustible materials are not part of the ANSI Z21.1 scope and are not certified by CSA. Clearances must be approved by the local codes and/or by the local authority having jurisdiction.

measurements in inches (mm)

NOTE: A 36-inch minimum clearance is required between the top of the cooking surface and the bottom of an unprotected cabinet. A 30-inch clearance can be used when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with not less than No. 28 MSG sheet steel, 0.015 inch (0.4 mm) thick stainless steel, 0.024 inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper.

These warranties give you specific legal rights and you may have other rights that vary from state to state. Full warranty and limited warranty from date of installation. For complete warranty details, refer to your Use & Care manual, or ask your dealer.

Specifications are for planning purposes only. Refer to installation instructions and consult your countertop supplier prior to making counter opening. Consult with a heating and ventilation engineer for your specific ventilation requirements. For the most detailed information, refer to installation instructions accompanying product or write to Thermador indicating the model number. Specifications are correct at time of printing. Thermador reserves the right to change product specifications or design without notice. Some models are certified for use in Canada. Thermador is not responsible for products that are transported from the U.S. for use in Canada.